

晚餐兩道菜組合 Dinner Specialties-2 dishes combination

() 組合(1) 原價\$458 優惠價\$358

北京片皮鴨 配 生菜片包鴨崧

Roasted whole duck "Peking Style"(two courses)

Stir-fried minced duck served with lettuce



() 組合(2) 原價\$568 優惠價\$398

蝦籽花膠柚皮炆三黃雞煲(半隻) 配 白灼基圍蝦(12兩)

Braised chicken with fish maws and pomelo skin in shrimp roes

Poached fresh shrimp



() 組合(3) 原價\$398 優惠價\$338

古法蒸多寶魚 配 鮮姬松茸牛油果炒丹麥黑毛豬

Steamed turbot fish with shredded pork and mushrooms

Fried Iberico pork with fresh Agaricus blazei mushrooms & avocado



() 組合(4) 原價\$438 優惠價\$348

濃扣枝竹羊腩煲 配 田園時蔬

Braised lamb bellies in clay pot

accompanied with seasonal vegetables



波士頓龍/一斤 原價\$398 優惠價\$298 Boston lobster

() 柱侯醬波士頓龍蝦珍珠脆米飯

Braised Boston lobster in Zhu Huang sauce with glutinous rice and crispy rice in waxed meat



南 湖 明 月

Lua
Azul

精選套餐
SET MENU

營業時間Operating Hours

11:00-15:00 / 18:30-22:00

查詢電話Enquiry / Reservation

(853)8988-8700/701

推廣日期:2024年1月

Promotion from Jan 2024

所有價目以澳門幣計算及附加10%服務費

All prices are in MOP and subject to 10% service charge

晚飯套餐(兩位)原價\$628 優惠價\$488.

Set Menu (2 Persons)

() 石岐燒乳鴿(1隻)

Roasted crispy pigeon

() 潮蓮靚燒鵝(份)

Roasted Hang-roasted goose

() 白灼基圍蝦(6兩)

Poached fresh shrimp

() 原盅滋潤燉湯(2位)

Double-boiled daily soup

() 蟹肉竹筍海鮮羹(2位)

Braised seafood thick soup with crab meat and bamboo piths

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 古法蒸多寶魚

Steamed turbot fish with shredded pork and mushrooms

任選以下小菜一款

Selection one signature dish

味鮮醬翡翠鮮蝦球

Wok-fried prawns with vegetable in seafood sauce

蝦籽柚皮翅膠炆三黃雞煲

Braised chicken with shark's fin skin and pomelo skin in shrimp roes

沙茶翡翠炒牛柳片

Stir-fried beef tenderloin with vegetable in satay sauce

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

臘味馬蹄蒸肉餅

Steamed minced pork with waxed meat and water Chestnut

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

臘味焗扒菠菜煲

Fried Spinach and Minced waxed meat in clay pot

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

絲苗白飯(2位)

Steamed rice (2Persons)

精品甜點

Dessert

晚飯套餐(四位)原價\$1,888 優惠價\$1,488.

Set Menu (4 Persons)

() 高湯牛油焗波士頓龍蝦伴伊麵/(1隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (1piece)

() 北京片皮鴨(一隻) 配 生菜片包鴨鬆

Roasted whole duck (2 Courses) Stir-fried minced duck served in lettuce

() 濃扣枝竹羊腩煲 配 田園時蔬

Braised lamb bellies in clay pot accompanied with seasonal vegetables

另加收\$888可轉澳洲龍蝦(需要預訂)

() 高湯牛油焗澳洲龍蝦伴伊麵(約2斤)

Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

濃湯菜膽嚮螺雞煲大排翅

Braised shark's fin soup with chicken, cabbage and sea whelk

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 古法蒸多寶魚

Steamed turbot fish with shredded pork and mushrooms

任選以下小菜二款

Selection two signature dish

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

蝦籽柚皮翅膠炆三黃雞煲

Braised chicken with shark's fin skin and pomelo skin in shrimp roes

松子咕嚕鮮蝦球

Sweet and sour shrimp and pine nuts

味鮮醬京蔥紐西蘭牛柳粒

Wok-fried New Zealand beef dices with leek in seafood sauce

XO醬三蔥焗風鱈球

Stir-fried eel fillet with shallots in XO sauce

柱皇醬牛油果炒丹麥黑毛豬

Stir-fried Iberico pork and avocado in Zhu Huang sauce

臘味焗扒菠菜煲

Fried Spinach and Minced waxed meat in clay pot

翅骨湯淮山鹹豬骨大芥菜煲

Braised salty pork spare ribs and mustard greens with yam in shark's fin soup

() 櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

() 蝦膏基圍蝦安格斯牛松炒香苗

Fried rice with shrimp, minced beef and shrimp paste

精品甜點

Dessert

晚飯套餐(六位)原價\$2,388 優惠價\$1,988.

Set Menu (6 Persons)

() 桃紅珍寶乳豬(半隻)

Roasted crispy baby suckling (half)

() 北京片皮鴨(一隻) 配 生菜片包鴨鬆

Roasted whole duck (2 Courses) Stir-fried minced duck served in lettuce

另加收\$888可轉澳洲龍蝦(需要預訂)

() 高湯牛油焗澳洲龍蝦伴伊麵(約2斤)

Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

() 原盅虎茸菌嚮螺燉走地雞

Double-boiled chicken soup with sea whelk and dancing tiger mushrooms

() 燕窩竹筍海鮮羹(位上)

Braised bird's nest thick soup with seafood and bamboo piths

蔥油蒸沙巴珍珠大龍躉

Steamed pearl garoupa in scallions

蠔皇花膠伴玉環瑤柱甫翠蔬

Braised whole fish maws with conpoy stuffed hairy gourd ring in oyster sauce

() 窩燒香蔥頭抽豉油雞(1隻)

Braised Chicken with scallion and soya sauce in clay pot

() 脆麥片百花脆釀蟹拑(6隻)

Deep-fried crab claw stuffed in shrimp paste and oat

() 濃扣枝竹羊腩煲 配 田園時蔬

Braised lamb bellies in clay pot accompanied with seasonal vegetables

任選以下小菜一款

Selection one signature dish

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

味鮮醬京蔥紐西蘭牛柳粒

Wok-fried New Zealand beef dices with leek in seafood sauce

菌皇醬爆鮮蝦球

Wok-fried prawns with wild mushrooms sauce

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

XO醬三蔥焗風鱈球

Stir-fried eel fillet with shallots in XO sauce

柱皇醬牛油果炒丹麥黑毛豬

Stir-fried Iberico pork and avocado in Zhu Huang sauce

臘味焗扒菠菜煲

Fried Spinach and Minced waxed meat in clay pot

翅骨湯淮山鹹豬骨大芥菜煲

Braised salty pork spare ribs and mustard greens with yam in shark's fin soup

() 櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

() 蝦膏基圍蝦安格斯牛松炒香苗

Fried rice with shrimp, minced beef and shrimp paste

精品甜點

Dessert